

# Wysłodkowy dark mild

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **16.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.89 kg (43%)	79 %	16
Grain	Pilzneński	0.64 kg (30.9%)	81 %	4
Grain	Oats, Flaked	0.23 kg (11.1%)	65 %	2
Grain	Amber Malt	0.05 kg (2.4%)	75 %	43
Grain	Abbey Malt Weyermann	0.07 kg (3.4%)	75 %	45
Grain	Strzegom Karmel 150	0.08 kg (3.9%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.05 kg (2.4%)	70 %	1024
Grain	Caramunich® typ I	0.05 kg (2.4%)	73 %	80
Grain	Strzegom Karmel 300	0.01 kg (0.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	9 g	60 min	12 %